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LANZAROTE
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The Soup Nazi'sŽ Indian Mulligatawny
Soup 4 quarts water (16 cups)

6 cups chicken stock

2 potatoes, peeled & sliced 2 carrots,
peeled & sliced 2 stalks celery, with
tops 2 cups peeled & diced eggplant
(about 1/2 of an eggplant) 1 medium
onion, chopped

**1 cup frozen yellow
corn**

2/3 cup canned roasted red pepper,
diced 1/2 cup tomato sauce

1/2 cup shelled pistachios 1/2 cup
roasted cashews

1/2 cup chopped fresh Italian parsley
1/4 cup lemon juice

1/4 cup butter

3 tablespoons sugar

1/2 teaspoon curry powder

1/2 teaspoon pepper

1/4 teaspoon thyme

1 bay leaf

dash marjoram

dash nutmeg

1. Combine all ingredients in a large pot over high heat.

2. Bring to a boil, then reduce heat and simmer for 4-5 hours or until soup has reduced by more than half, and is thick and brownish in color. It should have the consistency of chili.

Stir occasionally for the first few hours, but stir often in the last hour. The edges of the potatoes should become more rounded, and the nuts will soften. Serve hot.

Makes 4-6 servings.